

THE BYSTANDER



A Man Who Wins
The Fanatics' Part.
Religion and the Saffron.
The Advertiser in Court.
An Irreparable Loss.

It is going to be a long while before Honolulu will find one man who has made a success of so many things widely divergent as has my friend Sam Johnson, who sails this week for Hilo. From building roads to building political fences, from drilling a regiment to lining up voters, from entertaining princes and diplomats to bailing a drunken laborer out of jail, from arraying himself officially to act as the military attaché of the Governor to stripping unofficially for a four-round mill, he has been in the public eye for many years in this city, and in nothing that he has undertaken has he failed to assert himself and win out. He has a wheelbarrow full of medals won on the athletic field and the track; he can cover his uniform with bars and clasps won on all the rifle ranges from Kakaako to Seagirt; he has commissions enough to paper a good-sized room, and enough jewelry of a presentation character for a daily change every morning for a month.

Everything that he has achieved he has worked for, his system being never to stay at the bottom while there was room at the top, and if there was no room at the top, to get up far enough to make room there. And his way of climbing was to make good wherever he was put. When he was a private in the regulars in the old days, he was a good private; when he rose to be a corporal, he not only did his work, but learned that of the rank above him. Thus he went up in the military, always keeping just ahead of himself. It is doubtful if he ever drilled his men as hard as he drilled himself. When he rowed in a boat's crew, he rowed to win; when he sighted his rifle, he aimed at the exact center of the bull's-eye; when he played football, he stayed with his man and never lost track of the ball; when he went into politics, he made it his business to know what to do himself, and also what the other fellow was doing. He played the game according to the rules, whatever the game happened to be. And he never forgot that system is everything. He produced order in the road department until the department now runs smoothly, with one branch always behind the other pushing it along, and when he takes hold of things in the koo forests the sawdust will commence to fly.

I haven't the least doubt in the world of the Colonel's ability to make good in his new work. He has made it his business so long to make good that he doesn't know anything else. The only thing I am wondering is, how many men is it going to take to fill the many pairs of shoes that he will leave behind him empty in Honolulu?

Nearly all the things that have retarded the growth of the Christian religion in this world are due to the acts of fanatical devotees. There were plenty of men in the Roman Catholic church during the Middle Ages, high in authority, who were humane and tolerant, as Christ was, full of love and compassion for their kind; but in matters like burning heretics they were overborne by cowed fanatics, who adhered to the letter of the law, forgetting that at times the "letter killeth" and only the spirit "giveth life." On the other hand, there were many among the Puritans who surrounded the dreadful gibbet on Boston Common, where the disciples of Anne Hutchinson were hanged because they said that if a man's heart is right he cannot go wrong, no matter what his theology may be—many, I say, whose conscience ached at the curdling spectacle. But they dared raise no hand. The trick question: "Don't you believe in the enforcement of the law?" would have been hurled at them—and after that would have come the dread anathema. Why has the Banner of the Cross dripped with blood for centuries? Why have the fagots been lighted at the feet of martyrs? Why have wars been waged and cities burned and children impaled in the name of the gentle Galilean? It is because that enemy of all good, the fanatic, pledged to unreasoning devotion to a canon that was only meant to deter, and to a creed which was never meant to be the instrument of murder, went out in the name of the Lord with fire and sword and without mercy.

Religion, public morality, civic righteousness, temperance, freedom itself, have had to "broaden slowly down from precedent to precedent," because whenever there came a time when they attained some special power fanatics rushed in and abused it. Give the church the undisputed upper hand in any place and we soon have all the evils of theocracy. Set up prohibition, and good men turn to spies, and other good men start in to prohibit smoking, as well as drinking, and then the revolution comes, as it did in England against Puritanism after Cromwell's stern and brave, but utterly intolerant rule. Ordain civic righteousness in any city, and in a few years it begins to totter because of the excesses of its Parkhursts and its Crosby's. Tammany was ousted by Parkhurst, yet it came back again in less than four years because of the extremes to which the reformers went. The tyranny of soulless corporations obliged labor to unite for its own protection, which was well and good; but, under the stimulus of success and power, organized labor grew more despotic and oppressive than the owners of the sweatshops had ever been; and as a result the "union" is on the decline. The fanatical laborite is bringing it into disrepute. Everywhere, standing in the pathway of good, is the fanatic—a man of abnormal conscience, but of no reasoning powers; a realist without a balance-wheel; one who regards tolerance as a crime, and difference of opinion as a schism. He is a danger and a nuisance to every good cause—but, like the poor, he is always with us.

For what under the sun does anybody want to deprive the Sports Committee of the use of the Fishmarket in favor of religious exercises there during the stay of the fleet? The churches are built for the teaching of religion, the Y. M. C. A. is open for the same purpose, and the Salvation Army has religious stations, the whole accommodation being enough for all who want to tell their beads or sing their hymns. To try and occupy the Fishmarket for the same purpose impels me to think that the scheme is to crowd out sports which may be deemed detrimental to the trusting natures of Uncle Samuel's tars, and substitute something sweet and tender. If a few people here have their way, the visit of the sailors will be one grand, uplifting song. Bluejackets will be taken to sunrise praise meetings on Punchbowl, they will be corralled in the Fishmarket for a speedy exhortation, they will be led to Richards' Boys' Field for an afternoon Congress of Song, and their evenings will be given up to absorbing the remarks of Brother Tawing. After that, we should have to be prepared for another story of wholesale desertion from the naval service.

If I might put a word in edgewise, it would be to suggest that the sailors are coming ashore, not for their soul's health, but to have a good time; and that the majority of their hosts want them to enjoy themselves sailor fashion. If any of them are of a religious turn, they will know where to go, especially if the Protestant, like the Catholic churches, are kept open for the purpose; if not, they should not have religion thrust upon them. We don't treat our tourists that way, although they, unlike the sailors, bring no chaplains with them. Why, then, should we discriminate against seafaring men?

The trial of the Advertiser during the week for collecting the news and getting it by whomsoever's aid, went merrily on, and will be resumed on Monday. It is shown by the acute attorney of the prosecuting witness, who is understood to be a Chinese person, but who has made, as yet, no appearance in the case, that the Advertiser once went to a detective and found out from him what he had detected, then committing the overt and utterly heinous act of publishing what the detective said. After that fact had been established, it looked badly for the Advertiser almost up to the hour of going to press; and, indeed, things were made worse by a confusion of witnesses for the defence, who naturally

should have been in collusion, as to whether they had asked each other the time while standing on the corner of Fort and King or while sitting on the back steps of the morgue. It having been ultimately developed that this paper employs more than one reporter at a time on an important case, and that on one occasion it employed the Chief of Detectives at munificent pay to write a genealogy of Prince David, there seems to be no hope that the Advertiser will be able to escape. It is a melancholy reflection that half the fine will go to the Chinese complainant, but that he declines, under his treaty rights, to serve half the jail sentence.

The statement published by Mr. Henry Vida some weeks ago that he had become a Democrat, was yesterday played up by an afternoon press which means to have the news at any cost or hazard, even if it should compel the purchase of a new pair of shears. Just how important the perversion of Mr. Vida may be I cannot say, though, perhaps, the votes which were driven to his triumphant Democratic opponent last year will come back this year. However, the afternoon press regards the fact that Mr. Vida has changed his political coat as something to be mentioned with the respect which black type emphasizes and, for all I know, it has cabled the news to San Francisco. What they will do about it there I can't imagine; but it is for us to bear it with as much fortitude as we can, indulging the hope, withal, that the loss of Mr. Vida may be made up by the conversion to Republican ideas of Mr. Bob Levi.

Small Talks

R. O. MATHESON—I think that lacrosse would catch on here, were it once introduced.

BILL HUIHUI—Anwe. What's the use? Who is going to bail us out Saturday nights, now that the Colonel is going?

SAM JOHNSON—I don't know anything about the political situation in Puna, but when I get there I am going to saw wood.

GUS MURPHY—A good many of the new Spanish immigrants are applying for naturalization. Most of them seem very well educated in their own language.

D. G. MAY—It is simply impossible to describe the grandeur of the volcano of Kilauea to the people who have never seen it, especially in its present state of activity.

CLARENCE H. COOKE—California is the largest source of the world's supply of honey. The product there this year is very much short of usual. Prices have gone up, and the beekeepers of Hawaii will profit by it.

PAUL ISENBERG—An editorial expressing my views to a T was that which appeared in the Advertiser yesterday morning. Let us have some more of them. Honolulu pillow fights are not to be classed with the fights which take place on the mainland.

JOHN MARTIN—H'im goin' to run a corfee 'ouse when the fleet comes. Hi'll give the boys doughnuts and buns and hi'll let 'em play nice games, such as crokinole, drafts and dominoes. Hi'll hallow no cards, 'owsomever, and if they want to smoke, why, they'll be blooming well 'ave to go somewhere else.

L. KAMA—I believe that J. L. Pao will run as Sheriff of Koolauloa at the next election.

FRANK E. THOMPSON (in Judge Robinson's court-room)—Everybody reads the Advertiser.

JACK SCULLY—The interest that Honoluluans take in the big fights on the mainland is something remarkable.

J. A. GILMAN—The position of License Commissioner is neither easy nor comfortable for men who want to do their duty.

EBEN P. LOW—I intend to give the boys of the fleet and the people of Honolulu the real thing in the way of a Wild West show next month.

LOREIN A. THURSTON—It seems that the yacht should arrive at San Pedro in about sixteen days, provided she doesn't get stuck in the calm belt.

CHARLIE FALE—The high jinks of the Diamond Head Athletic Club evidently militated against their baseball form in the game with the Punahou.

JOSHUA TUOKEA—We answer all the letters that come inquiring about land. If the people don't come after they get our answers, it isn't our fault.

H. M. AYRES—Chief Steward Johnson of the S. S. Siberia, recently deceased, was a well-connected man back home. He received an invitation to attend the coronation of King Edward VII.

EDGAR WOOD—The work which has been done in terracing and improving the grounds of the Normal School is a credit to the road department, under whose direction it was done, and to the men furnished by High Sheriff Henry who did it.

ALBERT WATERHOUSE—We have 7000 coconut trees growing at Kailua. We expect to plant about a thousand a month from now to November, when we will plant a great many more. We hope to have 25,000 trees growing by next February.

Q. Q. BRADFORD—I have just returned from Kauai, where I went to tap the rubber trees in the two groves, one at Lihue, and one at Koloa. The trees at Koloa, which are the oldest, are yielding at the rate of five or six pounds of rubber a year for each tree.

THE WHOLESALERS, THE BOARD, AND THE BLIND PIGS

(From Sunday's Advertiser.)

An important meeting of the Board of License Commissioners was held yesterday afternoon in the Throne room of the Capitol. The meeting was held specifically for the purpose of conferring individually with a number of persons who are applicants for a renewal of license. Among those thus "invited" to appear before the Board were one or two retail dealers and all of the wholesalers. The matters of conference with the retail dealers were comparatively slight. With the wholesalers it was different. There were very important matters.

One of the great difficulties the Board has met with during the past is that of "blind pigs." As the number of licensed pigs is reduced the number of blind pigs increases. These must get their supplies somewhere, and all quibbling aside they get them from the wholesalers. In addition to that it is beyond the bounds of credulity that the wholesalers do not know, in most cases

at least, when they are selling to blind pig proprietors. For this reason the Commissioners feel that it is up to them to ask the wholesalers, "What about it?" and for the wholesalers to give some tangible evidence of a desire to assist the Board to restrain the traffic to the licensed places.

That was what the meeting was for yesterday afternoon, and there was some very plain talk.

The Board is under no obligations to renew any license. The purpose of the law was to give the control of the traffic to the Board to the end that it might be kept within reasonable limits and above all to prevent illicit selling. If the Board feels that in granting any particular license it is thwarting or tending to thwart its own efforts to prevent illicit selling it does not have to renew the license.

That is the kind of talk that was had at the meeting yesterday. There will be more of it before all the applications for renewal are finally disposed of.

CHASED A STEER AND RESCUED A MAN

(From Saturday's Advertiser.)

Likeli and his boat's crew from the steamer Helene had a very exciting chase after a steer on Wednesday morning which resulted in the death of the steer and the saving of the life of a Japanese fisherman, rescued from the bottom of his overturned boat close to the breakers off Kailahi harbor.

On her way into the harbor when nearing the lighthouse, a steer broke loose from his fastening on the steamer Helene and taking the side in a bound put for the open sea.

Likeli and a crew were sent after the steer which headed across the reef in the direction of Kailahi harbor entrance. The boat could not make as much headway as the steer because while there was water enough on the reef to float the boat the water was so shallow that the steer had good footing and could run. He was chased to the channel entrance to Kailahi harbor where he again took to the deep water and after swimming near-

ly half a mile was captured but died from drowning soon after.

On the way back to Honolulu, the boys in the boat saw another boat just outside the breakers which were piling in with much force. They saw the body of a man on it and never thinking of the danger to themselves or their boat put out through the breakers to see what the matter was with the capsize craft. It proved to be a Japanese fishing boat which had turned over about three o'clock in the morning and to which its sole occupant had clung until almost exhausted.

The Jap whose name was not learned was taken aboard the boat of his rescuers and his boat taken in tow and both taken to the fishermen's landing makal of the channel wharf. Supervisor Joe Fern who was directing the chase for the steer from the long approach to the Quarantine Station gave Likeli and his crew each a quarter for themselves as a reward for their painstaking effort to get the steer. The saving of the Jap's life was only a matter of course with the Hawaiian boatmen. They looked for no reward for that.

British Consul Foster, after an absence of several days on the Big Island, is back at his post.

Pineapple Juice as a National Beverage

Health is a thing to be attended to continually as the very highest of all temporal things. There is no kind of an achievement equal to perfect health. What to it are nuggets or millions?—Thomas Carlyle.

"Biography shows fruit to have been the preferred food of the most illuminated persons of past time. Friendly to human constitution, it has been made classic by the pens of poets who have celebrated its beauty and excellence."

SUNDAY MENU.
BREAKFAST.
Strawberries au naturel.
Cereal.
Spanish Omelet.
Whole Wheat Gems.
Coffee.
DINNER.
Anchovies with lemon.
Onion Soup.
Olives.
Loin of Lamb en Casserole with Carrots.
Peas and Onions.
Baked Potatoes.
Dandelion Salad.
Pineapple Shortcake.
Black Coffee.
SUPPER.
Saratoga Chips.
Thin Brown Bread Sandwiches.
Macedoine of Fruit.
Delicate Cake-Tea.

During the last few years no one class of food in the daily diet has so increased, and that deservedly, in popularity, as fruit in its various forms. People are beginning to understand either from their own experience or the experience of their fellow-sufferers that a diet of less meat and more fruit and vegetables is conducive to more internal comfort and a longer lease of life. Nor is this all; the butcher's bill, which is usually the heaviest on the list of food supplies, shrinks materially when fruit and vegetables are substituted. For those who like variety the list of delectable dishes and combinations mainly composed of fruits is a wide one that never sates. As the result of experiments made last year on strict fruitarians under the direction of the California agricultural experiment station it was borne out that during twenty-eight days six persons of varying ages and sexes lived comfortably and satisfactorily on a diet composed solely of fruits, nuts, olive oil and honey, some of them eating only twice during the day, while others ate three meals at the regular hours.

During this test the bodies of those who lived on this diet were supplied with the needed protein and energy and maintained their normal health and strength at a cost of from 15.7 to 47 cents per day in accordance with the amount eaten. From this it may be argued that a fruitarian diet can be justified on the grounds of economy, and food value as well as palatability are esthetic considerations. With all their food value, however, fruits are not recommended, hit or miss, as cures for indigestion and other ills that flesh is heir to, but rather as the proverbial ounce of prevention. In farmers' bulletin No. 293, which was issued last year by the United States Department of Agriculture, there is a series of tables comparing the cost of total nutrients and energy in fruits and other food materials at certain average prices. This will be found both interesting and instructive.

THE PINEAPPLE CURE.
The grape cure and the apple cure have now a stalwart competitor in the pineapple. Its latest champion, Dr. David T. Day, a well known scientist of the United States geological survey, lays his own splendid health to the free use of pineapples, and advises all who can to follow his example and be well. "If you have one foot in the grave and are a nervous wreck from the attacks of dyspepsia," says Dr. Day, "drink pineapple juice. It is the grandest tonic that nature has yet offered poor man, and is even better as a weapon against old age and decrepitude than the sour milk diet that has made the Bulgarian peasants the longest-lived people on the face of the earth." The juice of the pine contains the natural ferments of healthy digestion to a remarkable degree. It is far better even than sour milk, because, unlike the milk, it does not have to digest itself. Sour milk, containing so much fat and solid matter, has a good deal of work to do disposing of itself before it can assist in the digestion of other food in the stomach. I really believe," concludes Dr. Day, who is certainly a zealous preacher of his propaganda, "that if we adopted the pineapple juice as a national beverage the Americans would be the healthiest people on the face of the earth. We would never know what dyspepsia and indigestion were. When fed and properly sweetened there is no drink on the face of the earth that can be compared to it, and the beauty of the pineapple tippie is that it does not violate the laws of health or of prohibition, and one can drink of it indefinitely without becoming tired of it."

HOW TO EAT PINEAPPLES.
Americans, as a rule, say those who live in Cuba and lower Florida do not know how to eat pineapples. That should never be alleged, as that releases the juice from the pulp and leaves the meat dry and tasteless. Select a small or medium-sized pineapple, for in these the flavor is usually best, and be sure it has both stem and crown. Be sure it is ripe also; for the juice of a green and growing pine is credited with being almost a deadly poison. Now remove the stem and throw away, but twist out the crown and keep for future reference. In the shallow pit from which the crown has been twisted drive two strong skewers down through the center core until they just come through at the bottom. Now pull the skewers apart and you will find that the pine is split asunder from stem to crown. When it is a "choice" matter to eat the core, and again the quarters. A little experience will bring the knack of this dismembering the pine without losing a drop of the juice. This gives eight slices, which may be eaten from the hand, using the rim and eye as proper and unobtrusive means of conveying the fruit to the lips. By eating in this fashion no particle of juice is wasted and you can eat right down to the skin.

If you wish to serve your pineapple quite decoratively at breakfast or luncheon, after you have divided the fruit in this way into its natural lines of cleavage, put the pieces together in their original position, tie a narrow ribbon, fasten on the crown where it belongs and serve by simply untying the little bow.

A connoisseur in the service of the pine says that the heart of the crown contains the choicest nonbouche of all. Pull off all the leaves carefully to the very heart and there will be found two dainty soft white leaves in a spike about half an inch long. Dip this tender morsel in a few drops of tabasco and the flavor of that heart of pine will linger on the palate for many a day.

CURE FOR DIPHTHERIA.
In the south the pure pineapple juice is used in diphtheria. Physicians also recommend its use as a gargle for ordinary sore throats and promise healing in catarrhal affections.

PINEAPPLE WITH GELATINE.
In using pineapple for fruit jellies or creams it is absolutely essential that it be cooked first. If the fresh pineapple is used with gelatin the jelly will never harden, as many a cook has found to her sorrow. Neither should pineapple be cut nor peeled with a steel knife, as it corrodes it almost immediately. If necessary to use steel keep a pan of water by the dish in which you are cutting the fruit and dip the knife in every moment or two.

PINEAPPLE OMELET.
Beat three eggs thoroughly with a tablespoonful of sugar, adding at the last a pinch of salt and a teaspoonful of lemon and pineapple juice. Have the omelet pan hot and well greased, sides and bottom, with a teaspoonful of melted butter or oil. Turn in the beaten eggs and as they cook break the omelet once in a while with a silver fork. When still quite moist, sprinkle on top half of the omelet a cupful chopped or grated pineapple, canned or fresh, fold over the other half, sprinkle with sugar and serve at once.

ANOTHER PINEAPPLE OMELET.
Put into a good-sized frying pan two tablespoonfuls each of butter and flour and cook until melted and bubbly, but not at all browned. Stir in a cupful of shredded pineapple, sweetened to taste, the well beaten yolks of five eggs and a half teaspoonful salt. Lastly fold in the stiffly whipped whites of the five eggs, and cook a moment or two on top of the stove. Then set in the oven and bake slowly until the eggs are set and the omelet puffed. Turn on to a hot platter and sprinkle with powdered sugar.

PRESERVED PINEAPPLE.
For preserving, the sugar loaf pines are best. Cut in slices, then peel the fruit carefully, removing the eyes, core and weigh. Allow three-quarters of a pound of sugar to each pound of fruit. Sprinkle the sugar over the sliced fruit, cover and let stand overnight. In the morning turn the pineapple and the thick juice which covers it into the preserving kettle, adding for each pound fruit a quarter cup water. Boil ten minutes, then take out the slices and let stand on platters in the sun or thirty minutes while the syrup is allowed to simmer slowly. Return the slices to the syrup, cook ten minutes longer, then put into sterilized cans.

PRESERVED UNCOOKED.
If one has a good cold cellar or storeroom the fresh pineapple may be graded and preserved, uncooked, for culinary or medicinal use. Allow a pound of sugar to each pound of fruit and let stand in the ice box for twelve hours. Then pack into sterilized jars, screw tight, and as an additional precaution cover the top with sterilized cotton batting and tie down firmly. Keep in a cold, dark place.

PINEAPPLE MARMALADE.
Peel, core and chop the pine. Weigh and allow a pound of sugar to each pound of fruit. Mix well and let stand in a cold place overnight. In the morning cook about half an hour, then run through a sieve. Return to preserving kettle and simmer, stirring constantly for half or three-quarters of an hour until a clear amber-colored paste, that will be firm when cooled. Pack in small jars.

PINEAPPLE SIRUP.
Slice, peel and dice enough pineapple to make about three pounds. Place in a preserving kettle with a pound of sugar and a quart of water and cook until very soft. Mash and strain. Return to the kettle, and to each pint juice allow a pound of sugar. Cook to a rich sirup and bottle while hot. Use patent stoppers or sealing wax to make airtight. This will be ready for use at any time for sauces or cooling drinks.

AN AUSTRALIAN COMMERCIAL TRAVELER'S STORY.

It is the commercial traveler who finds the many changes of climate and water trying. Mr. Chas. G. Chapman, who represents a large Brisbane concern, had been troubled for years with chronic diarrhoea. On one of his trips a fellow traveler recommended Chamberlain's Colic, Cholera and Diarrhoea Remedy, and this is what he says of it: "I procured a bottle and experienced great relief after taking a few doses. Before the bottle was finished I was cured and have not been troubled since." This remedy is for sale by Benson, Smith & Co., Ltd., Agents for Hawaiian Islands.

NOT EXCOMMUNICATED.

The story in an afternoon paper to the effect that one Testa had been excommunicated by Bishop Hestrick was offered the Advertiser yesterday, but declined on the ground that it is untrue. Testa has simply been suspended, with permission to come to communion any time that he declares himself free of malice towards the Bishop and clergy of the Episcopal church in these islands. No excommunication is involved, as the matter is a small and not unusual one of church discipline.

WEDDING ON MAUI.

A quiet wedding took place at the home of Mr. and Mrs. D. T. Fleming of Makawao on the morning of Saturday, May 24th. The contracting parties were Miss Emma Hansen of Maunaloa, and Mr. James C. Foss, Jr. of Wailuku. Rev. Turner of the Pala Foreign Protestant Church officiated. Mr. and Mrs. Foss will make their home at Makawao.